

### Amendments to the Claims

1. (Presently amended) A method for ~~treating a~~ decreasing the degree of caking of a proteinaceous animal feedstuff product ~~to decrease the degree of caking during storage or~~ transport, comprising the steps of:
  - (a) adding a reducing agent to the proteinaceous product in an amount between  $\theta$  100 ppm and up to about 10,000 ppm; and
  - (b) adding a chaotroph to the proteinaceous product in an amount between  $\theta$  100 ppm and up to about 40,000 ppm.
2. (Presently amended) A method as defined in claim 1, wherein the reducing agent is selected from the group ~~comprising~~ consisting of sodium bisulfite, disodium sulfite, sodium sulfide, dithiothreitol, beta-mercaptoethanol, and sulfur dioxide.
3. (Presently amended) A method as defined in claim 1, wherein the chaotroph is selected from the group ~~comprising~~ consisting of ammonia, urea, and guanidine hydrochloride.
4. (Original) A method as defined in claim 1, further comprising the step of adding an enzyme to the proteinaceous product in an amount up to about 1000 ppm.
5. (Original) A method as defined in claim 5, wherein the enzyme replaces all or a part of the reducing agent.
6. (Presently amended) A method as defined in claim 4, wherein the enzyme is selected from the group ~~comprising~~ consisting of thioredoxin *h* (TRX *h*), thioredoxin reductase, protein disulfide reductase, keratinase, and papain.
7. (Original) A method as defined in claim 1, further comprising the step of adding a material which assists in maintaining a reducing condition in the proteinaceous product in an amount up to about 10,000 ppm.

8. (Presently amended) A method as defined in claim 7, wherein the material is selected from the group ~~comprising~~ consisting of TBHQ, BHA, BHT, propyl gallate, carnosic acid, and plant extracts.
9. (Original) A method as defined in claim 7, wherein the proteinaceous product is contained in a substantially airtight container and wherein the step of adding a material which assists in maintaining a reducing condition in the proteinaceous product comprises flushing the container with nitrogen, carbon dioxide or any other inert gas.
10. (Original) A method as defined in claim 1, further comprising the step of adding a material which assists in blocking of free sulfhydryl groups in an amount up to about 10,000 ppm.
11. (Presently amended) A method as defined in claim 10, wherein the material which assists in blocking of free sulfhydryl groups is selected from the group consisting of ~~comprising~~ oxidized glutathione, ascorbic acid, sodium sulfite, and N-ethylmaleimide.
12. (Presently amended) A composition for ~~treating~~ decreasing the degree of caking of a proteinaceous animal feedstuff product ~~to decrease the degree of caking during storage or~~ transport, comprising:
- (a) a reducing agent in an amount between ~~0~~ 100 ppm and up to about 10,000 ppm of the proteinaceous product; and
  - (b) a chaotroph in an amount between ~~0~~ 100 ppm and up to about 40,000 ppm of the proteinaceous product.
13. (Presently amended) A composition as defined in claim 12, wherein the reducing agent is selected from the group ~~comprising~~ consisting of sodium bisulfite, disodium sulfite, sodium sulfide, dithiothreitol, beta-mercaptoethanol, and sulfur dioxide.

14. (Presently amended) A composition as defined in claim 12, wherein the chaotroph is selected from the group ~~comprising~~ consisting of ammonia, urea, and guanidine hydrochloride.
15. (Presently amended) A composition as defined in claim 13, wherein the chaotroph is selected from the group ~~comprising~~ consisting of ammonia, urea, and guanidine hydrochloride.
16. (Original) A composition as defined in claim 12, further comprising an enzyme in an amount up to about 1000 ppm of the proteinaceous product.
17. (Original) A composition as defined in claim 16, wherein the enzyme replaces all or a part of the reducing agent.
18. (Presently amended) A composition as defined in claim 16, wherein the enzyme is selected from the group ~~comprising~~ consisting of thioredoxin *h* (TRX *h*), thioredoxin reductase, protein disulfide reductase, keratinase, and papain.
19. (Presently amended) A composition as defined in claim 12, further comprising a material which assists in maintaining a reducing condition in the proteinaceous product in an amount up to about 10,000 ppm of the proteinaceous product.
20. (Presently amended) A ~~method~~ composition as defined in claim 19, wherein the material is selected from the group ~~comprising~~ consisting of TBHQ, BHA, BHT, propyl gallate, carnosic acid, and plant extracts.
21. (Original) A composition as defined in claim 19, wherein the proteinaceous product is contained in a substantially airtight container and the container is flushed with nitrogen, carbon dioxide or any other inert gas.
22. (Original) A composition as defined in claim 12, further comprising a material which assists in blocking of free sulfhydryl groups in an amount up to about 10,000 ppm of the proteinaceous product.

23. (Presently amended) A ~~method~~ composition as defined in claim 22, wherein the material which assists in blocking of free sulfhydryl groups is selected from the group ~~comprising~~ consisting of oxidized glutathione, ascorbic acid, sodium sulfite, and N-ethylmaleimide.

24. (Canceled)

25. (Original) A composition as defined in claim 16, wherein the enzyme is included at between about 10 ppm and about 500 ppm of the proteinaceous product.

26. (Original) A composition as defined in claim 19, wherein the material which assists in maintaining a reducing condition in the proteinaceous product is included at between about 100 ppm and about 5,000 ppm of the proteinaceous product.

27. (Original) A composition as defined in claim 19, wherein the material which assists in blocking of free sulfhydryl groups in the proteinaceous product is included at between about 100 ppm and about 5,000 ppm of the proteinaceous product.

28. (Presently amended) A method for ~~treating~~ decreasing the degree of caking of dried distiller's grains ~~to decrease the degree of caking during storage or transport~~, comprising the steps of:

- (a) adding to the dried distiller's grains between ~~0~~ 100 ppm and about 5,000 ppm of a reducing agent selected from the group consisting of sodium bisulfite, disodium sulfite, sodium sulfide, dithiothreitol, and beta-mercaptoethanol to the proteinaceous product;
- (b) adding to the dried distiller's grains between ~~0~~ 100 ppm and about 10,000 ppm of a chaotroph selected from the group consisting of ammonia, urea, and guanidine hydrochloride;
- (c) adding to the dried distiller's grains between about ~~0~~ 10 ppm and about 500 ppm of an enzyme selected from the group consisting of thioredoxin *h* (TRX *h*), thioredoxin reductase, protein disulfide reductase, keratinase, and papain;

- (d) adding to the dried distiller's grains between about ~~0~~100 ppm and about 5,000 ppm of a material which assists in maintaining a reducing condition in the proteinaceous product selected from the group consisting of TBHQ, BHA, BHT, propyl gallate, carnosic acid, plant extracts, ~~or~~ and any inert gas that will exclude oxygen, ~~preferably nitrogen or carbon dioxide~~; and
- (e) adding to the dried distiller's grains between about ~~0~~100 ppm and about 5,000 ppm of a material which assists in blocking of free sulfhydryl groups selected from the group consisting of oxidized glutathione, ascorbic acid, sodium sulfite, and N-ethylmaleimide.

29. (New) A composition as defined in claim 28, wherein the inert gas is selected from the group consisting of nitrogen and carbon dioxide.